



Muffuletta

Ingredients

- 1 loaf French Bread
- [Fustinis Vinoso red wine vinegar](#)
- [Fustinis Medium SELECT olive oil](#)
- Olive Spread
- 1 pound Capicola, Sopresseta, Genoa Salami, or Ham
- 1 pound thinly sliced Manchego cheese

Olive Spread

- 1 cup mayonnaise
- 1/2 cup Manzanilla olives, sliced
- 1/2 cup Kalamata olives, sliced
- 1 jalapeno, minced
- 1 shallot, minced
- 1 tablespoon [Fustinis Medium SELECT olive oil](#)
- 2 tablespoons chopped parsley
- 1 teaspoon [Fustini's Thyme balsamic](#)
- salt and pepper to taste

Directions

Step 1.

Cut the loaf of bread in half lengthwise. Sprinkle Fustini's Vinoso and medium SELECT olive oil all over the cut side then spread one side with a liberal amount of olive spread. Layer meat and cheese several times then another liberal dose of olive spread and place the top on. Slice into 2-inch slices and serve immediately.

Step 2. Olive Spread

Mix all ingredients together and refrigerate until ready to use.